

# POLYOXYL

## VINIFICATION - CLARIFICATION

A combined fining agent of PVPP and sodium bentonite

### ➤ OENOLOGICAL APPLICATIONS

The use of **POLYOXYL** has a number of benefits. The bentonite fraction helps to remove unstable proteins and clarify the wine. The PVPP fraction removes undesirable phenolic components and reduces vegetal characteristics.

It is particularly useful in poor vintages and helps to preserve delicate flavour and aroma compounds.

### ➤ INSTRUCTIONS FOR USE

Add the powder to 20 times its volume of water and mix thoroughly to avoid lump formation.

Leave to swell for 4 hours before adding via a remontage.

### ➤ DOSE RATE

- POLYOXYL POWDER : 25 to 75 g/hL
- POLYOXYL LIQUID : 50 to 150 cL/hL

### ➤ PACKAGING AND STORAGE

- Powder : Packs of 1 kg, 5 kg, and 20 kg
- Liquid : 10 L, 25 L and 10 hL container

Store in a dry environment which is well ventilated at a temperature of less than 25 °C.

The recommended use by date is marked on the packaging.